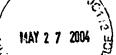
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IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

K.L. Cooper et al.

Attorney Docket No.: MEYP122012

Application No.: 10/722,384

Group Art Unit: 1761

Filed:

November 25, 2003

Title:

ULTRA-HIGH-PRESSURE VEGETABLE STERILIZATION

METHOD AND PRODUCT

INFORMATION DISCLOSURE STATEMENT

May 24, 2004

TO THE COMMISSIONER FOR PATENTS:

Applicants are aware of the information listed in the attached form that may be material to the prosecution of the above-identified patent application.

- Copies of the listed Japanese publication and other information are enclosed for 1. X the Examiner's use.
- A concise explanation of the relevance of document Cite No. O3 (which is not in 2. X the English language), as presently understood by the individual designated under 37 C.F.R. § 1.56(c) most knowledgeable about its content, is provided as follows:

Cite No. O3 relates to the high-pressure treatment of alimentary products. This reference discusses applying high-pressure sterilization to food products and is cumulative with respect to the disclosure of Reference O2.

X Pursuant to 37 C.F.R. § 1.97(b), this Information Disclosure Statement is being 3. filed before the mailing date of a first Office Action on the merits.

Respectfully submitted,

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I hereby certify that this correspondence is being deposited with the U.S. Postal Service in a sealed envelope as first class mail with postage thereon fully prepaid and addressed to Mail Stop Amendment, Commissioner for Patents, P.O. Box 1450, Alexandria, VA 22313-1450, on the below date.

LEJ:ctg/mmw

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MEYP\22012163.DOC



FORMATION CITED BY APPLICANTS THAT MAY BE MATERIAL TO THE PROSECUTION OF THE SUBJECT APPLICATION

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U.S. PATENT DOCUMENTS

*Examine	Cite		Kind	Date		
Initials	No.	Document No.	Code	(mm/dd/yyyy)	Name	
	_ U1	6,017,572	A	01/25/2000	Meyer	
· · · · · · · · · · · · · · · · · · ·	_ U2	6,086,936	Α	06/11/2000	Wilson et al.	

FOREIGN PATENT DOCUMENTS

*Examine		De sum ent No		Publication Date	Country		Γranslation
Initial	No.	Document No.	Code	(mm/dd/yyyy)	Country	Provided	Provided
	F1	JP H02-257865	Α	10/18/1990	JP		X

OTHER INFORMATION (Including Author, Title, Date, Pertinent Pages, Etc.)

Initial	No.	
	O1	Bihari, V., et al., "Fed Batch Cultivation of <i>Bacillus thuringiensis</i> var. <i>kurstaki</i> ," <i>J. Microb. Biotechnol.</i> 6(2):92-99, 1991.
	O2	Carpi, G., et al., "Prove di Stabilizzazione di Prodotti Alimentari Mediante l'Impiego Delle Alte Pressioni," Atti del Workshop <i>L'Impiego delle Alte Pressioni nell'Industria Alimentare</i> , CNR-RAISA FLAIR-FLOW EUROPE (sottoprogetto 4), Parma, Italy, May 1995, pp. 77-91 (English translation: "Tests of Stabilization of Alimentary Products by Means of Employment of High Pressure").

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*Examiner Cite

	O3	Dall'Aglio, G., "Le Alte Pressioni Nei Prodotti Alimentari," Stazione Sperimentale per l'Industria delle Conserve Alimentari, pp. 23-26, as early as 1994.
	O4	Gould, G.W., "Inactivation of Spores in Food by Combined Heat and Hydrostatic Pressure," <i>Acta Alimentaria</i> 2(4):377-388, 1973.
	O5	Mertens, B.A., "Under Pressure," <i>Food Manufacture</i> , November 1992, pp. 23-24.
	O6	Morris, C.E., "High Pressure Builds Up," <i>Food Engineering 65</i> (10):113-120, October 1993.
	07	Nakayama, A., et al., "Comparison of Pressure Resistances of Spores of Six <i>Bacillus</i> Strains With Their Heat Resistances," <i>Applied and Environmental Microbiology</i> 62(10):3897-3900, October 1996.
	О8	Rovere, P., "The Third Dimension of Food Technology," <i>Tecnologie Alimentari 4</i> :1-9, 1995.
	O9	Träff, A., and C. Bergman, "High Pressure Equipment for Food Processing," <i>in</i> C. Balny et al. (eds.), <i>High Pressure and Biotechnology</i> , Vol. 224, Colloque INSERM/John Libbey Eurotext Ltd., 1992, pp. 509-514.
Exar	miner	Date Considered

*Examiner: Initial if reference considered, whether or not citation is in conformance with M.P.E.P. § 609; draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicants.

LEJ:ctg/tmm